

STOREHOUSE

KITCHEN

SUNDAY MENU

BRUNCH & SUNDAY SPECIALS

10.30am - 9pm

toasted english muffin with two poached eggs & hollandaise sauce	
benedict - honey roast ham	£7.50
florentine - spinach	£7.50
royale—smoked salmon	£8.50
baked tomato, asparagus, wild mushroom & gruyere skillet, garlic sourdough, seasonal leaves	£8.50
omelette arnold bennet - three egg omelette, flaked smoked haddock and hollandaise, seasonal leaves & warm sourdough	£9.75
huevos rancheros - paprika scrambled eggs, avocado, tomato & coriander, toasted sourdough	£8.50
superfood salad - couscous, chickpeas, seeds, beetroot, avocado, walnuts, cranberries, cucumber in a raspberry & fennel dressing	£9.50
tartiflette - pan baked potato, lardons, onions & reblochon cheese with warm sourdough	£9.50
smoked salmon & spinach mac'n'cheese	£9.95
croque monsieur - honey roast ham, gruyere, bechamel on butter baked bloomer, skinny fries	£9.95
croque madam—add a fried egg	£10.95
storehouse club sandwich - breaded chicken, smoked streaky bacon, monterey jack, gem lettuce, caesar dressing on sourdough with skinny fries	£10.50
fillet steak sandwich - fillet steak, blue cheese, crispy onions, bearnaise, on sourdough with caesar salad & skinny fries	£15.95
rostitis— crispy, pan fried potato rosti topped with the following:	
creamed garlic mushrooms, parmesan & white truffle oil	£9.50
fillet steak and smoked salmon with bearnaise sauce	£15.95

SUNDAY LUNCH & DINNER

1 COURSE £14.95

2 COURSES £19.95

12noon - 9pm

tomato & chilli soup, toasted sourdough
twice baked goats cheese soufflé, beetroot, pickled grapes
house smoked chalk stream trout, turmeric pickled radish, cucumber & mirin salsa, chive aioli, sourdough
baked queen scallops gratin, chorizo, celeriac, manchego crumb
soy marinated pig cheek, courgette noodles, spiced broth, grilled pak choi, soy & honey reduction
roast sirloin of yorkshire beef, yorkshire pudding, roast potatoes and pan gravy
roast loin of yorkshire pork, yorkshire pudding, crackling, roast potatoes and pan gravy
watercress risotto, peas, broad beans, blue cheese, salt cured egg yolk
hake fillet, gremolata crust, purple potato, salsa verde, wild garlic & shrimp butter
venison & swede suet pudding, steamed greens, red wine sauce
all served with seasonal vegetables

SIDES

hand cut chips	£3.00	roast mushrooms	£4.00
skinny fries	£3.00	mac'n'cheese	£4.00
Steamed greens	£4.00	truffle mac	£5.00
caesar salad	£3.50	aspen fries	£4.00
		with parmesan & truffle oil	

PUDDINGS £6.00

peach melba, bilberry compote, chantilly, vanilla ice cream	honey & yoghurt panna cotta, hazelnut crumb, stem ginger syrup
rhubarb cheesecake, ginger crumb, meringues, lemon curd	selection of artisan cheese, biscuits, bread, seasonal chutney
rice pudding soufflé, raspberry jam, vanilla sauce	

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our food menu descriptions do not include all ingredients.

If you have a food allergy, please let us know before ordering . Full allergen information is available